

PRODUCT SPECIFICATION No.38
YELLOW WHEAT DEXTRIN

FUNCTIONAL CLASSES: MODIFIED STARCH E1400 (produced by acid-thermal decomposition of starch)

1. QUALITY AND SAFE PARAMETERS

CHARACTERISTICS	PARAMETAR	REFERENCE VALUES	METHOD
SENSORY Reg. 2.1	The smell and taste	characteristic	I.1 Reg 2.1
	color	yellow	I.1 Reg 2.1
	appearance	powdery	I.1 Reg 2.1
	Storage pests alive or dead	Not allowed to attend	I.1 Reg 2.1
	metal shavings	Not allowed to attend	gravimetry
PHYSICO-CHEMICAL	moisture content	max 10%	Reg. 2.10 ISI 01-1e
	Acidity	max 80 °AC	Reg. 2.11 H.DE.02
	Solubility	92-100%	Reg. 2.11 H.DE.01
	DE value	max. 10	SRPS EN ISO 3947
	The presence of synthetic dyes	Not allowed to attend	NMKL 114
MICROBIOLOGICAL Reg 2.6, 2.9	The total number of microorg.	max 10000 cfu/g	SRPS EN ISO 4833
	Enterobacteriaceae	max=100 cfu/g	SRPS ISO 21528-2
	Echerichia coli	Negative -/g	ISO 7251:2005
	Molds and yeasts	max=1000 cfu/g	ISO/FDIS2 1527-2
	Salmonella	Negative cfu/25g	SRPS ISO 21528-2
THE PRESENCE OF METALS AND METALLOIDS Reg 2.8	Lead (Pb)	max 2 mg/kg	BS EN 15763:2012
	Mercury (Hg)	max 0,03 mg/kg	BS EN 15763
	Arsenic (As)	max 0,5 mg/kg	BS EN 15763

2. REFERENCE REGULATIONS¹

2.1	Regulations on the quality of starch and starch products for food purposes ("Off. Gazette", No. 33/95 and "Off. Gazette", no. 56/2003 – other reg. and 4/2004 – other reg.)
2.2	Regulation on hygiene of drinking water („Off. Gazette”, No. 42/98 and 44/99).
2.3	Food Safety Law („RS Official Gazette” 41/2009)
2.4	Law on Genetically Modified Organisms „Official Gazette of RS” No.41 / 2009
2.5	Regulations on food hygiene conditions („Off. Gazette of RS”, no. 73/2010)
2.6	Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade of the RS 72/2010
2.7	Regulations on labeling, labeling and advertising of foodstuffs ("Official Gazette of the RS", no. 19/2017 i 16/2018)
2.8	Ordinance on food additives („Official Gazette of the RS”, no. 63/2013)
2.9	Guide to the microbiological criteria for foods Croatian Republic, 3rd Edition)
2.10	International Starch Institute
2.11	H.DE – internal method for analysis of dextrin
2.12	Internal regulations (procedures, instructions, manuals, study quality and safety HPQ)

¹ RS regulations in accordance with EU



3. PURPOSE, USE AND SHELF LIFE

WHOM IS PRODUCTS INTENDED FOR	Yellow dextrin is used for meat products because it has excellent adhesion and better coloring of battered and fried product. It can be used in confectionery as thickening agents and do not interfere in the taste of final product. It is used for dairy products as thickening agents and also can be use in pharmaceuticals and act as binding agent.
SHELF LIFE	12 months (in testing)

4. DETAILS OF ORIGIN

GEOGRAPHICAL ORIGIN OF RAW MATERIALS	Republic Of Serbia
ALLERGEN INFO	May contain traces of gluten.
DECLARATION OF GMOs	The product is not genetically modified and should not contain GMOs.

5. INFORMATION ON PACKAGING, TRANSPORT AND DELIVERY

PACKING	- 25/1 kg in white kraft bags / 750 - 1000kg per pallet, marked and wrapped with stretch foil - 1000 kg in PP bags - Bulk
THE WAY OF TRANSPORT	The hygienic and technically correct vehicles (truck, car – tank, container) designed for the transport of food.

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